

1411 PAZO DE RUBIANES

Pazo de Rubianes



COUNTRY	Spain
APELLATION	Rias-Baixas
VARIETY	Albariño
AGE OF VINES	50+
FARMING	Practicing Organic
SOIL	Sand, granite
ALTITUDE	40-150 meters
FERMENTATION	Hand harvested, long time fermented in tank (less than 17C/62,6F) over lees.
AGING	Second fermentation over lees, 6 months in tank. 1,5 months in bottle.
ALCOHOL CONTENT	13%
PAIRING	Seafood, classic lobster, crab legs, escargots, fettuccine with shrimp, fresh oysters on ice, mussels, smoked salmon, white fish.

TASTING NOTES

A clean wine, transparent and natural. Aromas of fruit, flowers...fresh with a good fragrance. Ample, long-tasting and proud. Excellent flavor with an aftertaste like nothing else. Pazo de Rubianes has its own unique personality, Top Albariño.

LOGISTICS

Packing: 6 bottles

L: 10,63 In	W: 7,08 In	H: 12,79 In	Wt: 9,00 kg
-------------	------------	-------------	-------------

Palet: 105 cases x6 bottles

L: 39,37 In	W: 47,25 In	H: 57 In	Wt: 965 kg
-------------	-------------	----------	------------